

# Golden Sycamore Wedding Menu

## *To Start*

Choose two of the following

### **Prawn Cocktail**

*Succulent baby prawns tossed in our piquant Marie Rose sauce, served in a Gem salad leaf and dusted with cayenne pepper*

### **Classical Caesar Salad**

*Bacon lardons, garlic croutons, parmesan shavings delicately arranged on crispy shredded cos leaves and drizzled with our "house" Caesar dressing*

### **Thai Fish Cake**

*A seafood mix with lemongrass and galangal, mango, and coriander salsa*

### **Vol au Vent**

*Warm golden pastry case filled with a symphony of creamy tender diced Irish chicken and mushrooms smothered by a white wine cream veloute*

### **Goats Cheese**

*Served in a savoury tartlet case with our Mediterranean vegetable, sun kissed Tomatoes and basil Pesto*

### **Award Winning Smoked Salmon**

*Delicately arranged on a crispy fresh seasonal salad, served with our homemade Brown Soda bread and a fresh horseradish cream*

### **Bacon and Onion Tartlet**

*Lardons of smokey bacon and red onion tossed in a creamy béchamel sauce with white wine*

### **Chicken Liver pate**

*Accompanied by Melba toast and Cumberland sauce*

### **Smoked Chicken Tian**

*Layers of smoked chicken salad, avocado puree finished with roasted pine nuts and basil pesto*

### **The "Woods" Roulade**

*Clarke's award winning smoked salmon and cream cheese farce wrapped in spinach and accompanied by pickled cucumber and our house aioli*

## *Soup*

Fresh Homemade Vegetable

Potato, Leek and Bacon

Butternut Squash with Hazelnut Oil

Spicy Roasted Tomato and Capsicum

Carrot and Coriander

Irish Chicken and Mushroom

Wild Mushroom and Sage finished with a Truffle Oil

Smoked Chicken and Sweetcorn

Seafood Chowder

Lobster and Prawn Bisque

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## Entrees

Choose two of the following

### **Roast Turkey and Honey Glazed Ham**

*with our homemade herb stuffing, cranberry sauce and pan gravy*

### **Roasted Sirloin of Prime Irish Beef**

*accompanied by Yorkshire pudding, horseradish sauce and a red wine jus*

### **Steamed Fillet of Clare Island Organic Salmon**

*napped with a rich prawn and saffron cream*

### **Grilled Supreme of Irish Chicken**

*set on a pool of 6 pepper cream sauce and served with Kelly's black pudding bonbon*

### **Oven baked Fillet of Seabass**

*topped with a creamy Champagne and dill sauce.*

### **Basil and Lemongrass Crusted Cod**

*baked and delicately arranged on a pool of roasted capsicum and sun kissed tomato sauce*

### **Fillet of Irish Beef**

*(medium) with mushroom duxelle served with your choice of sauce (Red wine Jus, 6 pepper cream, garlic butter rosette)*

### **Roasted Fresh Half Duck**

*honey glazed and served with an orange, cointreau and star anise syrup*

### **Slow Roasted Leg of Irish Lamb**

*served with a wild herb stuffing, mint sauce and a garlic and rosemary gravy*

### **3 bone Rack of Irish Lamb**

*(medium) served with redcurrant jelly with grain mustard sauce*

### **Grilled Paprika and Saffron marinated Monkfish**

*beautifully arranged on a pool of romesco sauce*

### **Individual Beef Wellington Irish Fillet**

*served on a toasted crouton with an onion and mushroom duxelle, wrapped in puff pastry and surrounded by a truffle sauce*

### **Fresh local Sea Trout**

*topped with a Kilmeena clam and Killary fjord mussel and sauced with a citrus butter*

### **Oven baked Duo of Salmon and Seabass**

*delicately placed on a Lemongrass and white wine cream*

Full Vegetarian Menu Available  
We cater for all dietary requirements

# *Golden Sycamore Wedding Menu*

## *Homemade Desserts*

Choose two of the following

Chef's Cheesecake of the Day

(Baileys, Strawberry, Lemon, Passionfruit)

Crème Brulée

Sticky Toffee Pudding topped with our Caramel sauce

Apple and Wild Berry Crumble served with Crème Anglaise

Chocolate and Nut Brownie accompanied by a Belgium Dark Chocolate Sauce

Meringue Nest topped with Seasonal Fruits and Raspberry Coulis

Cream filled Profiteroles smothered in a Rich Chocolate Sauce

Lemon Meringue Pie

Vanilla infused Panna Cotta set on a Fresh Strawberry Puree

Coffee or Mango & Passionfruit Gateaux

*Or Opt for our Chef's tasting platter*

*Strawberry cheesecake, Choux Pastry Profiterole and Meringue Nest with Fresh Fruits*

*Freshly Brewed Tea & Coffee*

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